

INDIANA STATE DEPARTMENT OF HEALTH

INDIANAPOLIS, INDIANA

DATE: July 7, 2008
TO: All Local Health Departments
Attn: Chief Food Specialist
FROM: A. Scott Gilliam, MBA, CP-FS
Manager, Food Protection Program
SUBJECT: Ohio Ground Beef Recall Possible E. Coli O157:H7 Contamination

**Suggested Action: Class I; Ground beef products contaminated with E. coli O157:H7;
Recommend notification to Kroger stores that may carry these products via phone, fax or e-mail.
Information is also provided in case of consumer inquiries.**

From the information provided by USDA, the expanded recalled products were distributed in our state of Indiana. Products were distributed to Kroger stores. Several products and corresponding EST numbers have been listed since recalled products were sent to establishments in Nebraska for further processing.

Recall Release

CLASS I RECALL

Congressional and Public Affairs

HEALTH RISK: HIGH

Amanda Eamich (202) 720-9113

OHIO FIRM EXPANDS RECALL OF GROUND BEEF PRODUCTS DUE TO

POSSIBLE *E. COLI* O157:H7 CONTAMINATION

PREPARING GROUND BEEF FOR SAFE CONSUMPTION

USDA Meat and Poultry Hotline

1-888-MPHOTLINE or visit

www.fsis.usda.gov

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Consumers should only eat ground beef or ground beef patties that have been cooked to a safe internal temperature of 160° F.

Color is NOT a reliable indicator that ground beef or ground beef patties have been cooked to a temperature high enough to kill harmful bacteria such as *E. coli* O157:H7.

The only way to be sure ground beef is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures exceed 90° F. Refrigerate cooked meat and poultry within two hours after cooking.

WASHINGTON, July 3, 2008 – The Kroger Co., a Cincinnati, Ohio, retailer is expanding its June 25 recall to include an undetermined amount of ground beef products that may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The recall is being expanded based on the ongoing epidemiological and traceback investigation of a foodborne illness outbreak.

The recall includes ground beef products packaged in Styrofoam trays and wrapped in clear cellophane, which were available at "in-store" service counters, with various sell-by dates between May 17 and July 5, at the following Kroger retail establishments:

- Fred Meyer – Product with "Sell By" dates between "05/21/08" and "07/05/08."
- QFC – Product with "Sell By" dates between "05/21/08" and "07/05/08."
- Kroger stores (except in Georgia, South Carolina, Alabama, Knoxville, Tennessee, Virginia and West Virginia) – Product with "Sell By" dates between "05/21/08" and "07/03/08."
- Kroger Mid-Atlantic division – Product with "Sell By" dates between "05/19/08" and "07/03/08."
- Fry's – "Sell By" dates between "05/21/08" and "07/03/08."
- Ralph's – Product with "Sell By" dates between "05/21/08" and "07/03/08."
- Smith's – Product with "Sell By" dates between "05/21/08" and "07/03/08."
- Baker's – Product with "Sell By" dates between "05/17/08" and "07/03/08"
- King Soopers – Product with "Sell By" dates between "6/20/08" and "07/03/08."
- City Market – Product with "Sell By" dates between "06/20/08" and "07/03/08."
- Hilander – Product with "Sell By" dates between "05/21/08" and "07/03/08."
- Owen's – Product with "Sell By" dates between "05/21/08" and "07/03/08."

- Pay Less – Product with “Sell By” dates between “05/21/08” and “07/03/08.”
- Scott’s – Product with “Sell By” dates between “05/21/08” and “07/03/08.”
- Dillons – Product with “Sell By” dates between “05/17/08” and “07/03/08.”
- Gerbes - Product with “Sell By” dates between “05/17/08” and “07/03/08.”

The following product is also subject to recall:

- 16-ounce packages of “Private Selection Natural Ground Beef,” with “Sell By” dates between “07/11/08” through “07/21/08.” The product was distributed to all Kroger retail establishments, Dillons, Fred Meyer, Baker’s, Smith’s and Fry’s, including Kroger Mid-Atlantic and stores in Georgia,

South Carolina, Alabama, and Knoxville, Tennessee.

Consumers are urged to check their refrigerators and freezers and discard or return the ground beef products for a refund.

FSIS advises all consumers to safely prepare their raw meat products, and only consume ground beef or ground beef patties that have been cooked temperature of 160° F. The only way to be sure ground beef is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

The June 25 recall was initiated after epidemiological investigations and a case control study conducted by the Michigan and Ohio Departments of Agriculture and Health and the Centers for Disease Control and Prevention determined that there is an association between the ground beef products and foodborne illnesses. Currently, there are 41 illnesses reported in Michigan (21) and Ohio (20). The illnesses were linked through the epidemiological investigation by their pulsed field gel electrophoresis (PFGE) pattern, or DNA fingerprint, found in PulseNet, a database maintained by the Centers for Disease Control and Prevention. Anyone with signs or symptoms of foodborne illness should consult a medical professional.

E. coli O157:H7 is a potentially deadly bacterium that can cause bloody diarrhea, dehydration, and in the most severe cases, kidney failure. The very young, seniors and persons with weak immune systems are the most susceptible to foodborne illness.

Consumers with questions about the recall should contact the Kroger Consumer Hotline at (800) 632-6900. Media with questions about the recall should contact company Director of Corporate Affairs Meghan Glynn at (513) 762-1304.

Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at AskKaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

NOTE: Access news releases and other information at FSIS’ Web site at
http://www.fsis.usda.gov/Fsis_Recalls/